



Flower

fantasy recipes
for a
fantasy kitchen



INTRODUCTION

There is a great weeping willow out back. The tree is ancient, it feels as though it's been here since the beginning of time. Perhaps this area was once a forest of such trees, their roots so thickly intertwined that the ground becomes hard to find, the sky obscured by the collective tears of a thick grove.

Today only the one tree remains. It sparkles. It's familiar body becomes larger and larger up close. It's branches consume the world around it. When close it is mighty, magical. The light dances. It is warm. The tree is inviting. It's wooden trunk and branches and roots resembling a staircase. A staircase from some ancient memory, walked up by ancestors since the beginning of time.

Inside the tree's branches is a beautiful and intricate network of passages. Surrounded with cheerful greenery, protected from the outside world. The tree hugs its relatives. Inside the tree, the ancient forest is alive, and connected. Walkable. Branches lead to the branches of sister trees. The network is perhaps infinite. It is sunny, and elevated. Familiar and safe. It smells like summer, and the walls of leaves dance.

There is a table waiting. A white lace tablecloth and sunlit glass hung from above. It is set and folks are gathered around, talking amongst themselves. Some are sitting, some are preparing. Your arrival is known, but so expected and familiar that it need not be commented on. The space radiates with love.

Many of the faces around the table are people you can recognize. Those you have loved, who have loved you. Childhood friends, classmates, colleagues. They meet here from different times and eras of your life.

The people you don't recognize are the ones you will love. People from your future. You know this with certainty.

In this space, you are old. Greying. Your body is light and moves with ease, as if you are so far up in the trees that the earth's gravity is less effective. In this space there is no time. Every time you visit the setting is the same, the people are the same, you are the same. Every time you visit you recognize more and more people around the table. You have visited many times. You have visited only once. You are visiting now as your childhood self, as an old person, and as someone without age. This is your only visit, one you will relive throughout your life. You are experiencing a memory. You are experiencing your own future.

Everyone sits, food is served, and dining commences. The food is strange. It tastes like the ocean. It tastes like sex. It tastes like milk from your mother, and the milk you produce as a mother. Each item is a flower, that has materialized into meat or pasta.

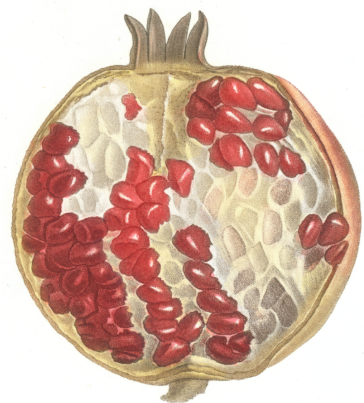
I make eye contact from across the table and smile. My look articulates the knowledge that you're dreaming. This is a dream. In your heart you already knew this. My look tells you something else.

I'm dreaming too. This is my dream as much as it is yours. We are dreaming together.

Someday we may meet in consciousness and remember this dream we had together.

Someday we may meet in consciousness and have the vague knowledge of some shared fantasy.

Someday we may meet in consciousness but today we are dreaming, and the food is good, and the company is loving and dreaming is enough for now.



PUNICA GRANATUM

Ingredient

- 8 cloves garlic
- 2 cups pomegranate juice
- $\frac{1}{4}$ cups sugar
- $\frac{1}{4}$ tsp salt
- 2 tbs lime juice
- 6 chicken wings
- $\frac{1}{4}$ cups corn starch
- 4 tbs butter
- frying oil
- pomegranate seeds

Procedure

Put pomegranate juice, sugar, salt, and lime juice into a sauce pan and simmer until reduced by half. While pomegranate juice is simmering finely slice garlic. Combine hot pomegranate juice and garlic.

Cut the flap of skin inbetween bone joint. Put chicken wings in hot pomegranate juice mixture and marinate for at least 8 hours.

Bring a pot of fry oil to a temperature of 375° F. Strain chicken wings, setting juice mixture aside. Pat dry, then coat each wing in corn starch, shaking off excess, before frying until golden brown.

In a sauce pan, bring juice mixture to boil and reduce until halved. Add a teaspoon of corn starch and whisk until combined. Turn off heat and whisk in butter. Toss wings in sauce.

Add pomegranate seeds to wings and serve.



LONICERA CAPRIFOLIUM

Ingredient

- 1 lb brussels sprouts
- 2 tsp olive oil
- $\frac{1}{4}$ cups maple syrup
- 1 tsp salt
- $\frac{1}{4}$ cups roughly chopped honeysuckle

Procedure

Cut brussels sprouts in half and cook cut side down on an oiled pan until starting to brown. Coat in salt and maple syrup and place under a broiler until fragrant and browning. Toss with honeysuckle and serve.



ALLIUM SCHOENOPRASUM

Ingredient

- 1 lb shell pasta
- 2 cups milk
- $\frac{1}{4}$ tsp sodium citrate
- $\frac{1}{2}$ cups white wine
- 8 oz butter
- 8 oz sharp cheddar cheese
- 8 oz gurate cheese
- $\frac{1}{4}$ cups parmesan
- $\frac{1}{4}$ tps dijon mustard
- $\frac{1}{4}$ cups panko
- chive flowers

Procedure

Bring salted water to boil in large pot and cook pasta until slightly undercooked. Strain and reserve pasta.

Put milk and sodium citrate in the pot on medium heat and whisk to combine. Add wine and butter, whisking until evenly combined. Add cheeses, one handful at a time, until all cheese is added. Increase heat until the mixture is an even, cheesy consistency.

Add reserved pasta and mix until one messy cheesy combo. Plate with chive flowers.



FICUS CARICA

Ingredient

- 1 tbls butter
- 4 oz ground beef
- 3 tbls goat cheese
- 2 tbls fig jam
- 1 cup raw arugula
- 1 hamburger bun

Procedure

Shape the beef into a patty and season with salt and pepper. Use less pepper than you might normally as the arugula has a peppery flavor. Melt the butter in a skillet before adding the patty. Once flipped put the goat cheese on top while cooking.

If it's not pre-cut, cut the bun and toast it. When the patty is done cooking remove it and put the bun in the pan to finish toasting.

Put the fig jam on top of the goat cheese, which is already on the burger. Put the arugula on top of that.



ROSA GALLICA

Ingredient

- 2 cups sugar
- 4 eggs
- 1 cup vegetable oil
- 1 cup dry white wine
- 1½ cups flour
- ½ tsp salt
- 2¼ tsp baking powder
- 1 tsp vanilla
- 2 cups cream cheese
- ¼ cups milk
- rose petals

Procedure

Preheat oven to 350° F and prepare two 9 inch round cake pans by buttering and flouring. Beat sugar and eggs until combined. Add the oil, wine, flour, salt, baking powder, and vanilla. Evenly distribute batter between each pan and cook until a knife comes out clean (about 30 min). Let cool for 5 min before removing from pans.

Blend the cream cheese and milk together until combined into a frosting. Frost the cake and add the rose petals for decoration.

CONFLUENCE

I love you. As you meet the folks who sit around that table with you throughout your waking life, have them sign this last page, and maybe write a little love letter.

